

# D'Agos Fine Wines

small producers ~ great wines



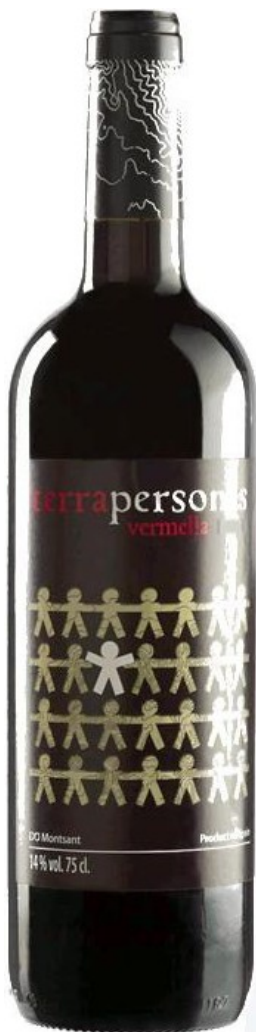
## Friends of D'Agos Wine Buyers Club

### Terra Personas

*“Our philosophy is to provide understandable, quality, value guaranteed Montsant wines of distinctive character that consistently provide the perfect balance of flavour and integrity. Terra Personas wines typify everything that is uniquely Montsant: bold, generous and full of aromas with varietal integrity and expression of the climate and soil.”*

**Ruud Person, winemaker & owner of Terra Personas**

### Terra Vermella 2013



#### Tasting notes

In appearance the wine has a beautiful cherry colour with violet highlights.

On the nose the wine displays a pronounced intensity of wild raspberries, cherry and herbs.

On the palate is rich and full bodied, with hints of spices forest fruits, and a long mineral finish.

Beautiful and uncomplicated wine, which can be served with a nice BBQ, or game meat, lamb-shank or pasta. Best served at 16-18°C.

#### Grape varieties

40% Carignan

30% Grenache

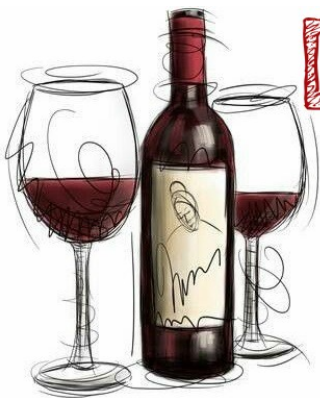
30% Syrah

#### Wine Analysis

Alcohol: 14.0 %

Sugar: 0.40 g/L

Total Acid: 4.70 g/L



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## The Holy Montsant

*“The Montsant mountain range surrounds the Priorat and gives the DO it’s name. In this dreamlike landscape with olive trees, amandel trees and vines on the terraces of the Siurana valley. Here, the Carinena, Garnacha, and Syrah grapes are at their best and provide complex wines. We taste the wines in the middle of the vineyards, the plants patronize us excellently. These are wines that will delight the heart, qualitatively very high standing and perfectly vinified.”*

**Ruud Persoon**, winemaker & owner of **Terra Personae**

### Terra Blanca 2014



#### Tasting Notes

Attractive pale straw in colour. Clear and bright with a green tinge and some viscosity.

The nose displays pronounced notes of white flowers, fresh cut melon, and tropical fruits with creamy background tones.

Subtle notes of lemon, vanilla and toast in the mouth, with a fresh and crisp yet mouth-filling and a long mineral finish.

Serve with salad, white meats and seafood. Best served at 8°C.

#### Grape varieties

40% Carignan

30% Grenache

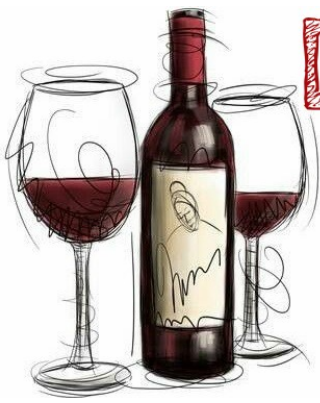
30% Syrah

#### Analysis

Alcohol: 12,5 %

Sugar: 0,44 g/L

Total Acid: 5,6 g/L



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### Cellers Sant Rafel – Solpost Negre 2014

*Solpost Negre expresses vitality and brings us notes of flowers and fresh, ripe fruit. With 85% of Garnatxa Negra (Red Grenache), we think this young wine is a great way to start the discovering of the Solpost range and the uniqueness of our vineyards.*

**Xavier Peñas**, winemaker and owner of **Cellers Sant Rafel**



**Apellation:** DO Montsant

**Winemaker:** Xavi Peñas and Pilar Just.

**Grape varieties:** 85% Red Grenache, 15% Merlot.

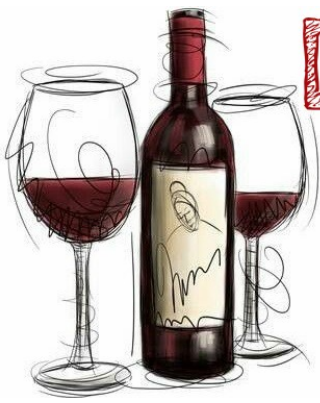
**Alcohol:** 13,5% vol.

**Vinification:** The stalks are separated from the grapes in the cellar where fermentation begins and maceration is carried out in stainless tanks.

**Production:** 7.500 bottles.

### Tasting notes

Solpost Negre has a lively, shining red colour. The aromas of fruit and flowers predominate and are very pleasant in the nose and the palate. Fresh and balanced, Solpost Negre seduces by its youth!



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## Friends of D'Agos Wine Buyers Club

### Cellers Sant Rafel – Solpost Blanc 2012

*Solpost Blanc is all about Garnatxa Blanca (White Grenache). This Garnatxa allows Mas d'en Rafel's soil to speak for itself, and provides an exuberating and refreshing white wine. It is intense, filled with aromatic flowers together with citric and tropical fruit.*

**Xavier Peñas**, winemaker and owner of **Cellers Sant Rafel**



**Apellation:** DO Montsant

**Winemakers:** Xavi Peñas and Pilar Just.

**Grape varieties:** 100% White Grenache.

**Alcohol:** 14% vol.

**Vinification:** 50% of the grapes is fermented in stainless tanks. 50% is fermented in French oak barrels.

**Ageing:** The wine is aged for 5 months in French oak barrels.

**Production:** 4.500 bottles.

### Tasting Notes

Solpost Blanc is a soft, but shining yellow colour, offering us a typical Garnatxa Blanca nose. Floral aromas are combined with citric and tropical fruit, even though there is a hint of saline and minerals in the background. In the mouth, these notes continue to appear, giving a refreshing, wide and long lasting.